

**REMARKS**

The Office Action dated November 20, 2006 has been carefully considered. Claims 8, 10, 14, 16 and 26 have been amended. Claims 1-7, 9, 12, 13, 15 and 19-25 have been canceled. Claims 8, 10, 11, 14, 16-18 and 26 are in this application.

The previously presented claims 8, 10, 14 and 16-18 were rejected under 35 U.S.C. § 112 as not providing enablement for a method that does not include a washing step. Claim 10 has been amended to include a washing step. The method of claim 16 is described on page 5, line 10 without including a washing step. Accordingly, claim 16 is enabled to any person skilled in the art to which it pertains to practice the invention commensurate with claim 16 and withdrawal of this rejection is respectfully requested.

The previously presented claims were rejected under 35 U.S.C. § 103 as obvious in view of JP 62087062 to Kurihara in combination with U.S. Published Patent Application No. 2003/0044488 to Roskam et al. Applicant submits a translation of the Kurihara reference is listed on the enclosed PTO Form 1449.

Kurihara disclose a coating for deep fried food is formed by mixing processed starch evenly with soy flour and drying it by heating or storing it at room temperature in a storage room. The starch reacts with the soy flour and forms a cream when mixed with water and favorably binds to food when it is deep fried. The batter was applied to pork cutlets or croquets.

In contrast to the invention defined by the present claims, Kurihara does not teach or suggest a method for preparing and cooking food in oil to control production of acrylamide including a washing step to extract asparagine and sugars from a surface of the skinless portion of a potato, as defined by claims 8 and 26. Rather, Kurihara is directed to a batter applied to pork in which it is disadvantageous to wash in water and any washing does not result in extracting asparagines and sugars from the surface of the meat.

Furthermore, Kurihara does not teach or suggest coating the food with an aqueous composition comprising chickpea flour, as defined in claims 8, 16 and 26. It has been found that the prevention or reduction of acrylamide can be obtained by using chickpea flour. The protein in chickpea flour is much higher than the soybean flour and can better facilitate reduction of acrylamide from food. In contrast, starch does not reduce acrylamide formation but actually

enhances acrylamide formation. There is no teaching or suggestion in Kurihara of using chickpea flour for controlling production of acrylamide when cooking food in oil.

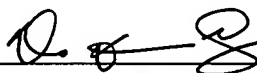
Roskam et al. disclose a cooked food product comprising a food substance and a coating having a starch component base applied to the food prior to cooking to provide improved crispiness and/or tensile strength. Roskam et al. describe that conventionally, potato chip skins are blanched and dried prior to being fried or boiled. After being dried, the cooked chips are coated using sprayed on oil. Applicants note that blanching is used for slightly cooking the potatoes. However, Roskam et al. do not teach or suggest a washing step for removing asparagines or sugars before a coating step. Rather, Roskam et al. describes a blanching step for cooking of the potatoes.

In addition, Roskam et al. do not teach or suggest a method for preparing and cooking food in oil to control production of acrylamide and coating the food with an aqueous composition comprising chickpea flour, as defined in claims 8, 16 and 26. Instead, similar to Kurihara described above, Roskam et al. is directed to the use of starch for coating food. Accordingly, neither Kurihara or Roskam et al. teach a method for preparing and cooking food in oil to control production of acrylamide by coating the food with an aqueous composition comprising chickpea flour and the method described by the present claims is not obvious in view of these references.

In view of the foregoing, Applicants submit that all pending claims are in condition for allowance and request that all claims be allowed. The Examiner is invited to contact the undersigned should she believe that this would expedite prosecution of this application. It is believed that no fee is required. The Commissioner is authorized to charge any deficiency or credit any overpayment to Deposit Account No. 13-2165.

Respectfully submitted,

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